



LA PLACE RENDEZ-VOUS

GROUP DINING MENU

EVENTS 2025 | rendezvoushotel.com



BREAKFAST

Buffet 10 PERSON MINIMUM

FRITTATA
Gerber Farm eggs baked into a crustless quiche. Served with pan fries.

- CHOOSE FROM:**
- Classic:** Bacon, cheddar, mushroom, tomato, spinach, potato. 18
 - Mediterranean:** Feta, artichoke, red pepper, spinach, tomato, red onion. 20
 - Meat:** Bacon, sausage, ham, cheddar, red onion, potato, tomato, freshly dressed spinach served on top. 21

NORTHERN BUFFET
Gerber Farm scrambled eggs, pan fries, bacon, sausage, toast. 25

YOGURT BUFFET
Vanilla yogurt, fresh berries, granola, dried cranberries, raisins. 12

OATMEAL BUFFET
Hot oatmeal, brown sugar, milk, fresh berries, raisins. 11

Light Breakfast 10 PERSON MINIMUM

BREAKFAST CROISSANT
Gerber Farm egg, bacon, cheddar, croissant, chipotle mayo. 14

MINI DANISH
Assorted mini fruit danishes. 3.5

DANISH
Assorted fruit danishes. 6

MUFFIN
Assorted muffins, butter. 4

CROISSANT
Flaky pastry, butter, preserves. 4.5

SEASONAL FRUIT
Fresh in-season fruit. 8.5

BANNOCK
Housemade, butter, preserves. 3.5

TOAST
White, wheat, rye. 3.5

Beverage Service

COFFEE
Roasted, ground daily, freshly brewed. 8-cup pot. 26 | 12-cup pot. 39

SOFT DRINKS
Assorted bottled juice or pop. 3.5

TEA
Assorted black and herbal tea. 3.9

1% MILK
Glass. 3.5 | 60 oz pitcher. 18

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ALLERGEN WARNING: Our kitchen handles common allergens. Cross-contact may occur. Dietary requests due 7 days in advance.

CASUAL BUFFETS

Hearty 10 GUEST MINIMUM

MEDITERRANEAN BUFFET

Chicken souvlaki skewer, rice, feta, cucumber, tomato, Kalamata olives, pickled red onion, chopped romaine, tzatziki, hummus, pita. 36

BURGER BUFFET

Beef and crispy chicken burgers, bacon, cheese, lettuce, tomato, red onion, pickles, condiments. Served with fries, gravy, caesar salad. 36

CHICKEN OR BEEF STIR FRY

Choice of chicken or beef, broccoli, cauliflower, peppers, mushrooms, red and green onion, carrots, wonton strips, sesame seeds, Thai sauce, basmati rice or ramen noodles. 32

LITTLE ITALY BUFFET

Baked chicken bruschetta penne with feta, parmesan and arugula, signature caesar salad, garlic ciabatta. 35

Favourites INCLUDES SOUP AND SALAD | 10 GUEST MINIMUM

WRAP BUFFET

Chicken caesar wraps, ginger beef wraps, BLT wraps. 34

SANDWICH BUFFET

Ready-made sandwiches on white and rye bread. Ham & cheddar, turkey & jalapeño pepper jack, roast beef & cheddar, egg salad. 33

DELUXE DELI BUFFET

Build-your-own sandwiches with assorted deli meats, cheeses, egg salad and junior brioche buns, served with lettuce, tomato, pickles and condiments. 32

SOUP CHOICE

Beef Barley | Loaded Baked Potato | Roasted Red Pepper with Basil Crema | Polonaise | Classic Borscht | Chicken Noodle | Wild Rice Soup (Vous Specialty)

SALAD CHOICE

Garden Salad | Caesar Salad | Greek Salad

RESTAURANT MENU

Individual Choice

For parties of 20 or less, guests may choose a meal from the restaurant menu.

Scan for menu



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GROUP DINING MENU | 4

BREAKS

Casual Fare 10 GUEST MINIMUM

TRADITIONAL CHARCUTERIE

Arrangement of cured meats, cheeses, crackers and pickled items. 14

VEGGIE TRAY

Seasonal vegetables, ranch dip. 5

SNACKS STATIONS

Self-Serve Station 10 GUEST MINIMUM

SLIDER BAR

Buns, BBQ pulled beef or chicken, cheese, coleslaw, pickled items. 16

POUTINE BAR

Crisp coat fries, green onion, cheese curds, rich gravy, bacon chips. 14

PEROGY BAR

Cheddar and potato perogies, sautéed onion, bacon, cheese, sour cream. 10

TACO BAR

Flour tortilla, taco beef, shredded cheese, lettuce, salsa, sour cream, cilantro and lime. 16

VOUS WING BAR

Signature jumbo breaded chicken wings, assorted sauces, ranch dip. 16

LIGHT INDULGENCES

Small Dessert 10 GUEST MINIMUM

DESSERT DISPLAY

Decadent dessert squares, gourmet cookies, cake pops and mini filled donuts artfully arranged on elevated trays and platters. 9

FRESH BAKED COOKIES

Double chocolate, monster cookie, white chocolate macadamia nut. 2.5

DESSERT BARS

Assortment of brownie, butter tart bars, Nanaimo bars and carrot cake. 4

SEASONAL FRUIT

Seasonal fruit. 8.5

CAKE POPS

Individual assorted cake pops. 3

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APPETIZERS

Hot Selection PRICED BY THE DOZEN

BRAISED BEEF BITES

Braised beef, dressed arugula, onion and bacon jam, tomato, Alabama white sauce, crostini. 39

SWEET CHILI CHICKEN SKEWER

Hand breaded chicken tenders, cucumber, green onion, crunchy wontons, sesame seeds, Thai sweet chili sauce. 34

DUMPLINGS

Pan fried chicken & veggie dumplings, carrot curls, green onion, pickled red onion, sesame seeds, sesame aioli, sweet and spicy Thai sauce. 24

ITALIAN MEATBALL

Italian-style beef meatball, marinara drizzle, parmesan, basil. 38

BANG BANG SHRIMP

Fried shrimp, crispy noodle cloud, sweet and spicy sauce. 39

BRUSCHETTA

Bruschetta tomato mix, feta and balsamic glaze, crostini. 26

SPRING ROLL

Rice wrapper, cabbage, mushroom, green onion, carrot, spices, Thai sweet chili sauce. 33

Cold Selection PRICED BY THE DOZEN

ASSORTED CANAPÉS 4 DOZEN MINIMUM

Beef & cheese bites with horseradish mayo, chipotle chicken pinwheels, shrimp on cream cheese cucumber slices and cranberry brie bites with walnuts. 36

ANTIPASTO KEBABS

Genoa salami, mozzarella, artichoke hearts, baby gem tomatoes, stuffed olives and fresh basil on a skewer. Drizzled with balsamic reduction 32

SHRIMP COCKTAIL

Black tiger shrimp poached in a lemon dill stock, served chilled with cocktail sauce. 27

CALIFORNIA SUSHI ROLL

Cucumber, avocado, carrot, rice, wasabi, nori paper. 30

SHRIMP SUSHI ROLL

Shrimp, cucumber, avocado, rice, wasabi, nori paper. 34

Flatbread Bites EACH FLATBREAD CONTAINS 12 PIECES

MEDITERRANEAN

Flatbread, whipped feta, baby gem tomatoes, artichoke hearts, marinated olive mix, red peppers, red onion, feta, fresh basil, balsamic glaze. 26

CHEF'S FLATBREAD

Seasonal feature flavours. Ask your event coordinator for details.

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PLATED

Pasture AVAILABLE ALL DAY. MEALS INCLUDE FRESH BREAD | 15 GUEST MINIMUM.

PRIME RIB

Premium Canadian prime rib roast, Yorkshire pudding, au jus, horseradish, roasted baby potatoes, honey dill carrots. 54

ROAST BEEF

Slow-roasted inside round of beef, au jus, horseradish, red-skin garlic mashed potato, gravy, vegetable medley. 40

Farmstead AVAILABLE ALL DAY. MEALS INCLUDE FRESH BREAD | 15 GUEST MINIMUM.

HONEY MUSTARD HAM

Herb roasted, honey mustard bone-in ham with roasted baby potatoes, lemon garlic green beans. 29

PORK CUTLET

Panko breaded pork cutlet, red-skin garlic mashed potato, gravy, vegetable medley. 26

Roost AVAILABLE ALL DAY. MEALS INCLUDE FRESH BREAD | 15 GUEST MINIMUM

TURKEY DINNER

Butter roasted turkey with rosemary and sage, red-skin garlic mashed potato, turkey gravy, dressing, honey dill carrots, cranberry sauce. 34

CRANBERRY BRIE CHICKEN

Spiced cranberry compote, spinach and brie stuffed chicken breast, breaded and fried with roasted baby potatoes, vegetable medley. 34

SESAME ORANGE CHICKEN

Crispy chicken, orange sesame sauce, basmati rice with cashews, roasted broccolini, pickled red onion, charred lemon, sesame seeds, cilantro. 26

CHICKEN KIEV

Dill and butter stuffed breaded chicken breast, red-skin garlic mashed potato, gravy, lemon garlic green beans. 31

Garden and Field 15 GUEST MINIMUM

CLASSIC LASAGNA

Fresh pasta layered with housemade bolognese, spinach, ricotta and béchamel sauce, mozzarella, parmesan, garlic ciabatta. 24

STEAK + PORTOBELLO PASTA

5oz beef tenderloin medallions, portobello mushrooms, arugula, leeks and roasted red pepper in a parmesan cream sauce over penne. Finished with crispy leeks and roasted garlic. 39

BEEF OR CHICKEN STIR FRY

Chicken or beef, broccoli, cauliflower, mushrooms, red & green onion, carrots, peppers, wonton strips, sesame seeds, Thai sauce, basmati rice or ramen. 28

CHICKEN PARMESAN

Panko breaded chicken breast, housemade marinara, mozzarella, parmesan, fusilli, garlic ciabatta. 28

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PAIRINGS

Plated Choices

Dinner entrées are listed with Chef suggested accompaniments, however, you may customize your meal choosing from the options listed below. Pasta is served as stated.

VEGETABLE

Honey Dill Carrots
Lemon Garlic Green Beans
Roasted Broccolini
Vegetable Medley

SIDES

Basmati Rice with Cashews
Red Skin Garlic Mashed Potato + Gravy
Roasted Baby Potatoes

Enhancements

Pair your meal with a salad or soup for the ultimate experience.

SALAD +7

Garden Salad | Caesar Salad | Greek Salad

HOMEMADE SOUP +8

Beef Barley | Loaded Baked Potato | Roasted Red Pepper with Basil Crema | Polonaise | Classic Borscht | Chicken Noodle | Wild Rice Soup (Vous Specialty)

DIETARY FRIENDLY

Allergy Friendly and Vegan Selections

We offer gluten-free, dairy-free, and vegan dishes crafted to ensure all guests can enjoy a delicious meal. Our kitchen handles common allergens—cross-contact may occur.

CAULIFLOWER STEAK

VEGAN, GLUTEN-FREE, DAIRY-FREE, NUT-FREE

Harissa-marinated cauliflower steak grilled until tender, over a cauliflower hummus with a dressed arugula and an herb and olive salsa, with lemon cucumber coconut sauce. 30

VEGETABLE STIR FRY

VEGAN, GLUTEN-FREE, DAIRY-FREE, NUT-FREE

Broccoli, cauliflower, peppers, carrots, mushrooms, red & green onion, Thai sauce, basmati rice. 20

DAVID'S CHOCOLATE CHIP COOKIE

GLUTEN-FREE, DAIRY-FREE, NUT-FREE

Individually wrapped. 3

CHOCOLATE DECADENCE CAKE

VEGAN, GLUTEN-FREE

Plant based chocolate cake with a heavenly chocolate glaze. 12

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GROUP DINING MENU | 9

BUFFET

Choose Your Main MEALS INCLUDE BREAD AND BUTTER | 20 GUEST MINIMUM

BEEF

Prime Rib 64
Roast Beef 50

PORK

Honey Mustard Ham 39
Pork Cutlet 36

CHICKEN

Turkey Dinner 44
Cranberry Brie Chicken 44
Chicken Kiev 41
Sesame Orange Chicken 36

Add a Second Main Starting at 18

Buffet Choices

CHOOSE TWO SALADS

Caesar, Greek, Garden, Potato, Pasta,
Coleslaw

CHOOSE ONE SIDE

Basmati Rice with Cashews
Red Skin Garlic Mashed Potato & Gravy
Roasted Baby Potatoes

CHOOSE ONE VEGETABLE

Honey Dill Carrots
Lemon Garlic Green Beans
Roasted Broccolini
Vegetable Medley

PASTA BUFFET

Choose Your Pasta MEALS INCLUDE GARLIC CIABATTA | 20 GUEST MINIMUM

Classic Lasagna 38

Chicken Parmesan 40

Add a Second Main Starting at 18

Pasta Buffet Choices

CHOOSE TWO SALADS

Caesar, Greek, Garden, Potato, Pasta,
Coleslaw

INCLUDES

Accompanying pasta

CHOOSE ONE VEGETABLE

Honey Dill Carrots
Lemon Garlic Green Beans
Roasted Broccolini
Vegetable Medley

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BUFFET ADD ONS

Enhancements

Elevate your buffet with one of the following add ons:

Three Perogies +4 | One Cabbage Roll +5 | Two Italian-Style Meatballs +7



DESSERTS

Sweet Selections

RED VELVET CAKE

Cream cheese mousse, brownie pieces,
red chocolate cake, cream cheese
icing. 8

CARROT CARAMEL STACK

Carrot cake, cream cheese icing,
caramel, caramelized hazelnuts. 11

STRAWBERRY SHORTCAKE

Shortcake, fresh whipped cream,
strawberry preserves. 8

CHOCOLATE CADILLAC

Scrumptious brownie layer, delectable
dark chocolate cheesecake, dark and
milk chocolate drizzle. 13

GERMAN CHOCOLATE CAKE

Layered dark chocolate cake, custard,
coconut, pecans, caramel drizzle. 8

FRENCH CREAM CHEESECAKE

Cheesecake with vanilla and lemon
notes, graham crumb crust. 8

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BEVERAGE SERVICE

Bar Options

Planning the perfect event includes choosing the right bar service to suit your needs and budget. Here is a quick guide to the options we offer:

HOST BAR

Known as an open bar. The cost of all drinks consumed is billed to the event host.

SUBSIDIZED BAR

Attendees pay a preset, discounted price per drink. The difference is billed to the event host.

CASH BAR

Guests purchase their own beverages directly from the event bar.

BEVERAGES

Event Bar

The following includes all beverages stocked in a standard event bar. Bottled wine can be ordered by request. Stock beverages may be substituted based on availability.

Wine

Our house wines, Peller Family pinot grigio (white) and Jackson Triggs cabernet sauvignon (red), are available by the glass at the event bar.

For table service, the following wines are available by the bottle and must be pre-ordered.

WHITE

Jackson Triggs Pinot Grigio
Wayne Gretzky Chardonnay
Kim Crawford Sauvignon Blanc

RED

Jackson Triggs Cab Sauvignon
Wayne Gretzky Merlot
Luigi Bosca Malbec
Jacob's Creek Reserve Cab Sauvignon

ROSÉ

Ogier Cotes Du Ventoux Rosé

Cocktails

VOUS SIGNATURES

Long Island Teas, Caesar

BEVERAGES

Beer

CRAFT LAKE OF THE WOODS BREW CO

473 ml | Sultana Gold, Nautical Disaster, Lakeside Kolsch, Forgotten Lake, Channel Marker

DOMESTIC

355 ml | Blue, Budweiser, Bud light, Coors Original, Coors Light, Michelob Ultra

IMPORTED

330 ml | Corona

NON-ALCOHOLIC BEER

Budweiser Zero, Corona Sunbrew

Liquor

GIN

Beefeater

RUM

Bacardi White, Captain Morgan Spiced

TEQUILA

Jose Cuervo Gold

WHISKY

Forty Creek

VODKA

Prince Igor

Coolers and Ciders

CANNED

White Claw, Somersby

BOTTLE

Smirnoff Ice

Custom Cocktails

SIGNATURE COCKTAIL

Choice of up to two cocktails or mocktails

Non-Alcoholic Drinks

BEVERAGES BY THE GLASS

Assorted fountain pop available only with full event bar set up.

BOTTLED BEVERAGES

Assorted Pepsi products, juices, water

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EVENT ESSENTIALS

Dietary Requests

We are happy to accommodate dietary requests and will do our best to ensure safe food handling. Our kitchen handles common allergens, and cross-contact may occur. Please inform our staff of any dietary concerns and severe allergies.

To provide the best experience, all dietary requests must be submitted at least 7 days prior to the event.

Thank you for helping us create a safe and enjoyable dining experience for all.

Event Policies

To ensure a seamless event, please note the following:

Menu selections, dietary requests and estimated guest counts are due 7 days prior to the event. Final, guaranteed counts are due 72 hours prior to the event.

Changes or cancellations within 72 hours are subject to partial or full charges.

Transportation Service

When having bar service we highly recommend event organizers arrange taxi service for their guests.

CONTACT

Event Coordination

EVENTS MANAGER

Email | events@rendezvoushotel.com

Phone | 807-274-9811

website | rendezvoushotel.com



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